

IN THE CLAIMS:

Please amend the claims as follows:

Claims 1-40 (Cancelled)

41. (Currently Amended) A food composition for providing natural sweetening, bulking properties, binding, stabilization, texture and support without artificial sweeteners, ~~flours~~ gluten and sugar for use in a recipe to produce a sugar-free food product, the food composition comprising:

a baked product mix including:

a sugarless natural sweetening agent having particular functional properties of sugar, said sweetening agent comprising xylitol;

a whey protein in an amount between about 2 to about 40% by weight to support a structure of the food product produced using the food composition; and

at least one of a fiber or a stabilizer, said fiber to provide water-binding capacity and to provide additional bulk without adding caloric value.

42. (Original) The food composition of claim 41, wherein the fiber comprises a mixture of soluble and insoluble fibers.

43. (Original) The food composition of claim 41, wherein the stabilizer comprises about 0.1 to about 0.5 % by weight of the food composition.

44. (Original) The food composition of claim 42, further comprising at least one of a non-toxic

soluble or insoluble calcium salt.

45. (Original) The food composition of claim 44, wherein a weight ratio of the stabilizer to the insoluble fiber and an insoluble non-toxic calcium salt is about 0.1:1.0 to about 1.0:1.0.

46. (Previously Presented) The food composition of claim 41, wherein particular functional properties comprise water activity reduction, control of starch gelatinization, heat stability, bulking capability and viscosity.

47. (Currently Amended) The food composition of claim 41, wherein the food product is included in at least one of ~~a bakery product~~, a dairy product, a snack bar, a salad dressing, a candy, a topping and a beverage.

48. (Original) The food composition of claim 41, wherein the food product containing the food composition provides a therapeutic effect for a diabetic user.

49. (Original) The food composition of claim 41, wherein said xylitol is provided in amounts able to sweeten the composition to a desired level and provide bulking capability, said bulking agent is provided in amounts able to provide water-binding capacity thereby increasing the viscosity of the preparation to a desired level and providing additional bulk without adding caloric value, and said stabilizer is provided in amounts able to provide a desired amount of elasticity and binding to foodstuffs produced using said composition.

50. (Currently Amended) A dietetic food composition free of artificial sweeteners, ~~flours~~gluten and sugar for use in a recipe to prepare a sugar-free foodstuff, the food composition comprising:

a baked product mix for baked goods or snacks bars including:

a sugarless natural sweetening agent having particular functional properties of sugar, said sweetening agent comprising xylitol;

a whey protein in an amount between about 2 to about 40% by weight to support a structure of the food product produced using the food composition;

a non-toxic soluble or insoluble calcium salt;

a low carbohydrate flavoring; and

at least one of a bulking agent comprising at least one fiber to provide water-binding capacity and to provide additional bulk without adding caloric value, or a stabilizer comprising at least one gum to provide a desired amount of elasticity and binding in the foodstuff.

51. (Original) The dietetic food composition of claim 50, wherein said bulking agent comprises a mixture of soluble and insoluble fibers.

52. (Original) The dietetic food composition of claim 50, wherein the stabilizer comprises about 0.1 to about 0.5 % by weight of said food composition.

53. (Original) The dietetic food composition of claim 51, wherein a weight ratio of the stabilizer to the insoluble fiber and an insoluble non-toxic calcium salt is about 0.1:1.0 to about 1.0:1.0.

54. (Previously Presented) The dietetic food composition of claim 50, wherein particular

functional properties comprise water activity reduction, control of starch gelatinization, heat stability, bulking capability and viscosity.

55. (Original) The dietetic food composition of claim 50, wherein the low carbohydrate flavoring comprises at least one of a cocoa powder, all nuts, all green vegetables and legumes, chocolate, vanilla, coffee, mocha, carrots, tomatoes, fruits, herbs and any combination thereof.

56. (Original) The dietetic food composition of claim 50, wherein the food product containing the food composition provides a therapeutic effect for a diabetic user.

57. (Currently Amended) The dietetic food composition of claim 50, wherein the food product comprises at least one of a ~~bakery product~~, a dairy product, a snack bar, a salad dressing, a candy, a topping and a beverage.

58. (Original) The dietetic food composition of claim 50, wherein the low carbohydrate flavoring comprises about 10%-60% by weight of said food composition.

59. (Previously Presented) A sugar-free baked food product comprising:

a baked good or snack bar including:

a sugarless natural sweetening agent having particular functional properties of sugar, said sweetening agent consisting essentially of xylitol;

a whey protein in an amount between about 2 to about 40% by weight to support a structure of the baked food product produced using the food composition; and

at least one of a bulking agent to provide water-binding capacity thereby increasing the viscosity of the baked food product to a desired level and to provide additional bulk without adding caloric value, or a stabilizer to provide a desired amount of elasticity and binding to produce said baked food product without adding gluten.

60. (Original) The sugar-free baked food product of claim 59, wherein a texture of the baked food product is maintained to resemble a sugar-containing baked food product.